

“The Pine Room”
At Lake Wildwood Clubhouse

Dinner Menu

Starters

Jumbo Tiger Prawns with Cocktail Sauce...\$12

Fried Calamari with House made Remoulade sauce...\$10

Crispy Chicken Wontons served with a Sweet Chili Sauce...\$9

Braised “Pork Wild Wings” with a Honey Chipotle BBQ Sauce...\$10

Steak & Cilantro Empanadas with Roasted Tomato Salsa...\$11

Entrée Salads

Grilled Beef Tenderloin Salad

***Organic Greens, Roasted Beets, Bartlett Pears,
Crumbled Gorgonzola, Balsamic Vinaigrette***
\$16

Citrus Chicken and Sweet Pear Salad

***Citrus Marinated Boneless Breast of Chicken Grilled with Sweet Pear,
Sundried Cranberries, Almonds and Crispy Wontons in an Asian Sesame Dressing***
\$14

An 18% gratuity will be added to groups of eight or more
Executive Chef Eric Carter

Entrees

All entrees served with your choice of Organic Greens or Caesar Salad or Soup du Jour

Braised Lamb Shank

Served with Wild Mushroom Risotto and Pan Jus
\$21

Grilled Filet Mignon

Yukon Gold Potatoes Gratin with a Port Demi-Glace
\$24

Grilled Jumbo Prawns

***Served over Linguini with a Carrot Curry Butter Sauce, White Wine,
Prosciutto and Garden Peas***
\$17

Pan Seared Sea Scallops

With Creamed Spinach and New Potato Blue Crab Salad
\$24

Surf and Turf

***Grilled Filet Mignon and Jumbo Prawns with Garlic Mashed Potatoes
and Chef’s Seasonal Vegetables***
\$22

Pan Seared Tilapia

Served with Truffled Potato Ravioli, Garlic Spinach and Chardonnay Butter Sauce
\$18

Calamari Steak

Panko Breaded with Crispy Polenta and Fresh Marinara
\$16

Chicken Piccata

Boneless Breast of Chicken, Asiago Risotto, Sherry, Lemon, Butter and Capers
\$15

Theresa’s Wildwood Meatloaf

Yukon Gold Mashed Potatoes and Wild Mushroom Gravy
\$13